

chamber restaurant week

January 21 – 28, 2017



29.95

Starters

Choice of one of the following

Black bean soup or soup du jour

Classic Caesar salad

Farmers Salad... Local lettuces, pickled "Bears island" radishes, shaved "Canewater farms" carrots, cucumbers, crumbled goat cheese, passionfruit vinaigrette

Ricotta Plate... House made ricotta, pressed toasts, strawberry pomegranate jam, sweet and salty pecans, Macadamia nut soil, wild flower honey

Cuban Spiced Pork Rillettes... Sprout momma toast, onion orange marmalade

Korean Short Ribs... Fried kim-chi green beans, tamari honey lacquer

Shrimp Spring Rolls... Sweet chili glaze, basil oil

Harissa Spiced Tuna Poke... Scallions, nappa cabbage, pickled ginger, radish sprouts

Fried Fontina Cheese Sticks... Hand breaded fontina cheese, house tomato sauce

Entrees

Braised Pork Cheeks... 12 hour sous vide pork cheek, smashed olive oil potatoes, roasted tomatoes, cippolini onion, "rainwater farms" shitake mushrooms, rich pork jus

Seared Scallops... Roasted cauliflower-potato puree, macerated golden raisins, bacon, almonds, arugula pistou

Pumpkinseed Crusted Scottish Salmon... Sauté of farro, roasted local sweet potatoes, currants, baby spinach, browned butter-Dijon vinaigrette

Filet of Striploin... Cast iron seared, buttermilk blue cheese potatoes, quick braised local greens, roasted garlic herb butter, shiraz demi-glace

Local Caught Wahoo Bowl... Grilled wahoo, wok charred shitakes, scallions, nappa cabbage, brown rice with sesame tamari glaze, wasabi crema

Desserts

Bourbon Pecan Pie... Served warm with praline ice cream
Mango Cream Brulee

Dark Chocolate Hazelnut Mousse...with fresh berries

Key West Style Key Lime Pie